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Japan

Food and Agricultural Import Regulations and Standards

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Approved by:

Mike Woolsey

U.S. Embassy, Japan

Prepared by:

Tetsuo Hamamoto

Report Highlights:

The FAIRS report is a guide to Japan's food and beverage regulations, standards and requirements for importation.

Includes PSD changes: No
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Note: This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service at the U.S. Embassy/Tokyo for exporters of U.S. agricultural products. While every possible care was taken in preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify relevant import requirements with their foreign customers, who normally have the most updated information on local requirements, prior to exportation. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

I. FOOD LAWS

The Food Sanitation Laws were established by the Japanese government to ensure the safety and sanitation of foods. The law prohibits the sale of foods containing poisonous or harmful substances. It prescribes the standards which foods, additives and food apparatus and container packages must meet. These regulations apply to all foods imported to Japan. **Imported foods which do not meet these requirements will not be allowed entry.** The general requirements and standards are set by the **Japanese Ministry of Health, Labor, and Welfare (MHLW)** and cover all types of foods. These requirements and standards place primary emphasis on component requirements and manufacturing standards. It is strongly recommended that in the event that a product label does not clearly indicate additives, preservatives, coloring material, spices or flavorings, etc. that a certificate with detailed descriptions of the ingredients (i.e., the names of chemical compounds, chemical names and international index numbers on the colors, etc.) should be attached to each shipment in order to expedite import procedures.

Before shipping a new or unknown product to Japan, MHLW suggests that the Japanese importer deliver a small sample of the product to be imported to the MHLW port inspectors office with a certificate certifying compliance with required product regulations. These samples should be inspected to insure that no importation problems exist before the product is actually exported to Japan. It is strongly recommended that products not be shipped until product compliance has been verified. Another option is to have a sample of the product tested by one of the MHLW official or registered laboratories located in the U.S. (a full list is included in this report).

Food Sanitation Law

In Japan, foods, additives, apparatus, container-packages and certain toys are regulated from the viewpoint of sanitation by the Foods Sanitation Law which is under the jurisdiction of MHLW. The purpose of this law is to protect the people from health hazards which may be caused by eating or drinking, and to help improve and promote public health. The law is therefore applicable to imported foods, etc., as well as to domestic products.

The law prohibits the production, importation, or sale of unsanitary foods and those not complying with the prescribed standards, etc. The following is an outline of the principal provisions of the law concerned with such standards:

1. Food or food additives which are rotten or decomposed, contain poisonous or detrimental substances, contaminated with pathogenic microorganisms or contain foreign substances (Article 4).

2. Newly developed novel foods which may be prohibited from sale by the Minister of Health and Welfare after consultation with the Food Sanitation Investigation Council (Article 4-2).
3. Meat of diseased or dead livestock (Article 5).
4. Apparatus or container-packages containing poisonous or harmful substances (Article 9).

The law prohibits the production, import or sale of unsanitary foods, foods not conforming with established standards of manufacturing, preservation of ingredients, and apparatus and container-packages not meeting prescribed specifications and standards.

The law also requires the importers of foods, etc. to submit import notification to the quarantine station.

II. LABELING REQUIREMENTS

Ministry of Health, Labor and Welfare

All food products must be in perfect condition from a food sanitation standpoint. The following information must appear on the product label in the Japanese language. The minimum size of type is approximately 8 points for all characters. This should be checked by your importer.

- S Name of the product;
- S Country of origin;
- S Name of the importer;
- S Ingredients, other than additives, in descending order of weight percentage;
- S Food additives in descending order of weight on a separate line from other ingredients;
- S The net weight in metric units only. A system of average net weight tolerances of packages or certain commodities are set by the Ministry of Health, Labor, and Welfare;
- S “Best-before date” or “Expiry of consumption” on products whose quality changes rapidly;
- S Method of use, storage instructions, or preparation, when laid down by the Minister of Health, Labor, and Welfare for the product or when its absence could cause confusion.
- S Method of use, storage instructions, or preparation, when laid down by the Minister of Health, Labor, and Welfare (MHLW) for the product or when its absence could cause confusion.
- S Labeling of biotechnology ingredients (limited to 24 foods made from corn and soybeans, where the genetically modified content of the labeled ingredient exceeds 5 percent. See GAINS report JA9154 for more details).

S Allergen labeling; required to label the names of the following possible allergens when those are present in the food: abalone, squid, salmon roe, prawn, orange, crab, kiwi fruit, beef, milk, walnut, wheat, salmon, mackerel, buckwheat, soybean, egg, cheese, chicken, peanut, pork, matsutake mushroom, peach, yam, apple.

Pharmaceutical Products

It is difficult for MHLW to determine whether or not a product produced in a capsule and/or a product that has implied health claims can be classified as a food product without examining the actual product. However, if information on the label of product literature makes references to dosage and/or effectiveness, tablets or capsules; and the contents of pharmaceutical ingredients, etc., the product may fall into the category of pharmaceutical products or cosmetics which must comply with the Pharmaceutical Affairs Law or the Cosmetic Law for entry into Japan.

An importer must submit to MHLW an application for approval for import with sufficient data including effectiveness, etc. through the Tokyo Metropolitan Government Office or the local prefectural government office, depending on the location of the importer. MHLW reviews the pharmaceutical products for approval based on the overall data on a case by case basis.

Normally, it takes one year or more to have an import permit granted, depending on the products. However, since this class of product cannot be marketed by a company without a license to handle pharmaceutical products and/or cosmetics, the applicant should apply for this license to MHLW directly or through the importer for more detailed information on the application procedures, as well as other aspects of the pharmaceutical products and/or cosmetics including the applicable regulations. The appropriate contact and address is as follows:

Evaluation & Licensing Division
Pharmaceutical and Medical Safety Bureau
Ministry of Health, Labor, and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo 100-8916

Nutritional Labeling

While nutritional labeling is voluntary in Japan, MHLW requires food manufacturers that provide nutritional information on a label to follow MHLW nutritional labeling guidelines. Nutritional labeling must be in Japanese, thus the U.S. nutritional fact panel is not acceptable. If a company wishes to include information about a certain component (eg. vitamin content), it must be labeled with five other major nutritional facts about the food. The labeling must contain 1) calories (in kilo calories), 2) protein (grams), 3) fat (grams), 4) sugar or carbohydrate (gram), 5) sodium (in milligrams or grams in cases above 1,000 mg), and 6) the component to be labeled; in this order. The content of each component is to be shown using the unit in the parenthesis per unit of food (eg. 100 g, 100 ml, 1 serving, 1 package, etc.). The labeling must use letters larger than 8 point, except for the cases the labeling area is less than 100 cm².

In addition, MHLW regulates certain health-related claims and components. For dietary fiber, protein, calcium, iron, Vitamin A, Vitamin B1, Vitamin B2, niacin, Vitamin C and Vitamin D, health-related claims such as "rich in" or "containing" must meet MHLW's minimum content level standards. In order to claim that a product is "less" or "no" in certain nutritional components; calories, fat, saturated fatty acid, sugar and sodium, the content

of the components must be lower than the MHLW's maximum content level standards. For example, sodium content must be lower than 5 mg and 120 mg in 100 g of the food, when "no sodium" and "low or less sodium" claim is to be made, respectively. For fat, the content must be lower than 0.5 g and 3 g in 100g when "no fat" and "low or less fat" claim is to be made, respectively.

Foods for specified health uses (FOSHU) are those to which a "functional" ingredient has been added for a specific health effect. To indicate a specific health effect (e.g. "reduces cholesterol") MHLW must review and approve the health claim under the Nutrition Improvement Law. Foods approved by MHLW are foods which have been designated to maintain and promote good health, including foods that improve gastro-intestinal conditions, foods for those with high cholesterol, foods for those with high blood pressure, foods related to mineral absorption, non-cariogenic foods, and foods for those concerned about their blood sugar level.

Overseas applicants for FOSHU may consult with Office of Health Policy on Newly Developed Foods, Food Sanitation Department, MHLW, and submit the application. The product is then tested by National Nutrition Institute on its claims and the results are reviewed by a nutrition expert committee of MHLW. Once the approval is granted, MHLW notifies the overseas applicant.

Ministry of Agriculture, Forestry and Fisheries

Separate from labeling requirements under the MHLW Food Sanitation Law, MAFF requires manufacturers to label their products in accordance with quality labeling standards established under the Standardized Quality Labeling System of the Japan Agricultural Standards (JAS) Law.

The JAS Law was revised in 2000. The revised JAS Law requires labeling of:

- (1) place of origin for all perishable foods (produce, meat, seafood, dairy)
- (2) biotechnology derived ingredients, limited to 24 foods made from corn and soybeans where the genetically modified content of the labeled ingredient exceeds 5 percent (see GAINS report JA9154 for more information).
- (3) organic labeling, including mandatory third party certification for products labeled as "organic" (for more information, please refer to: http://www.maff.go.jp/soshiki/syokuhin/organic/eng_yuki_top.htm)

The revisions are in addition to the following labeling requirements under the original JAS Law: (1) name of product; (2) names of ingredients; (3) net weight or volume; (4) minimum durability date; (4) method of preservation.

III. PACKAGING AND CONTAINER REGULATIONS

In accordance with Article 9 of the MHLW Food Sanitation Law, no person shall sell, manufacture or import with intent to sell, or use in business any apparatus or container/package which contains or bears toxic or injurious substances and may injure human health, or, any apparatus or container/package which may injure human health by having harmful influence on foods and additives through contact therewith.

To prevent the use of harmful apparatuses, containers/packages, the Minister of Health, Labor and Welfare may establish standards for methods of manufacturing apparatuses, containers/packages. MHLW has established specifications for synthetic resins, metal cans, and containers/packages made of glass, ceramic, enamel, or rubber. For further details, please refer to the MHLW section of the San-Ei Gen Foundation for Food Chemical

Research (FFCR) website: <http://www.ffcr.or.jp>.

IV. FOOD ADDITIVE REGULATIONS

MHLW requires a safety assessment for food additives. Additives, both artificial and natural, that do not appear on MHLW's positive list of approved additives cannot be used in a food product. While CODEX standards are considered in MHLW's safety assessment, only additives that have been approved by MHLW may be used in foods and beverages sold in Japan.

Restrictions on the use of a food additive are based on regulations which limit the amounts of the additive contained in the final food preparation. Many food additives which are commonly used in the United States, such as some food coloring and preservatives, cannot be used in Japan, and foods containing even traces of such additives cannot be imported. In addition to the general assessment of an additive's safety, it must be approved for use in a specific product.

The Japanese approved food additive list shows the additives that are approved for use in foodstuffs, the purpose that the additive must be used for in the product (e.g. preservative, antioxidant, etc.), the foods that the additives are allowed to be used in, and the maximum tolerances allowed in the food. For a full list of approved additives, approved uses, and tolerances, please refer to the MHLW section of the FFCR website: <http://www.ffcr.or.jp>.

To help expedite customs clearance, the following information should be provided at time of import:

--The chemical names and content in ppm (parts per million) of all synthetic additives which have tolerances levels set by MHLW. Names of all natural food additives.

--Artificial colors identified by their chemical name and international color index number. Natural color descriptions must also be provided to determine acceptability for the specific product exported.

--Artificial flavors identified by their chemical name as they appear on the Japanese approved additive list for the specific product exported.

Food Additive Approval Process

MHLW will consider applications for approval of new food additives, in addition to approval of new uses and tolerances for additives already approved. MHLW in part decides on approval of food additives based on the concept of average daily intake of a substance. Thus, MHLW looks at the total universe of products that a certain additive is used prior to granting approval. For example, a preservative which is approved at a certain level for margarine may not be approved as a preservative for pickles. For this particular additive to be approved for pickles, an applicant must supply the MHLW with the relevant technical data to demonstrate the additional use would not result in unacceptable daily intake levels. The application for approval of new food additives or new uses of approved additives, entitled "Guidelines for Designation of Food Additives and for Revision of Standards for Use of Food Additives" is also available in the MHLW section of the FFCR website: <http://www.ffcr.or.jp>.

V. PESTICIDE AND OTHER CONTAMINANTS

MHLW maintains a list of maximum residue levels (MRLs) for pesticides. As of September 1, 2000, there were MRLs established for 199 pesticides on about 130 commodities. Each year, MHLW reviews a number of substances for the purposes of establishing an MRL.

However, unlike MHLW's regulatory approach to food additives, crops containing pesticides without MRLs may be distributed in Japan unless they pose a health hazard. For a full list of MRLs, please refer to the MHLW section of the FFCR website: <http://www.ffcr.or.jp>.

For pesticides for which MRLs are established, monitoring tests are conducted by quarantine offices (imported crops) and local laboratories in municipalities (domestic crops). The purpose of the monitoring tests is to check whether crops in the marketplace comply with the established MRLs. Any product found to contain a substance in excess of an established MRL may not be marketed in Japan.

Since 1985, the Ministry of Health and Welfare has conducted surveys of residues, including pesticides without MRLs and to obtain basic data for the establishment of MRLs. The monitoring test results typically show that less than 0.1% of the samples tested were above the established MRLs. Crops not meeting the standards and specifications of the Food Sanitation Law including MRLs were discarded, reshipped, or otherwise disposed of.

Establishment of MRLs for pesticides

In choosing target pesticides, priority is given to those newly registered, those widely used, and those detected often in the marketplace. MHLW obtains necessary data for pesticides registered for use in Japan through the MAFF under Article 7-24) of the Food Sanitation Law. As for pesticides registered in other countries, the MHLW collects data by directly making a request to the pesticide manufacturers concerned abroad. Data needed for evaluation usually include data on acute toxicity, subacute toxicity, chronic toxicity, carcinogenicity, reproductive toxicity, teratogenicity, mutagenicity, pharmacokinetic and general pharmacological parameters, animal metabolism, and plant metabolism as well as residue data (for commodities treated with target pesticides).

Some foods have naturally occurring substances which may be considered detrimental to the human body or which may be contaminated with detrimental substances or germs during their manufacturing. Special concern has been stressed by inspection officials for the following items:

1. Aflatoxin levels in peanuts, peanut products including peanut butter, nuts, spices, some grain products;
2. Poisonous fish;
3. Shellfish poison (diarrhea poison and paralytic poison of bivalves);
4. Cyanogen (butter beans, white beans, saltani beans, etc.);
5. Methanol in distilled liquors and wines;
6. Gossypol in cottonseeds other than for oil extraction;
7. Salmonella in meat for eating uncooked;
8. Listeria in some natural cheeses;
9. Trichina in game birds, etc;
10. Radioactive substances usually in foods of European origin;
11. Decomposed or deteriorated foods of all kinds.

VI. OTHER REGULATIONS AND REQUIREMENTS

Required Importation Documents:

Import documents required for entry into Japan are as follows:

1. Import Notification - Two copies required.
2. Required Health Certificate
3. Results of Examination
4. Documents showing the materials, additives and manufacturer process (Manufacturer Certification).

Cargos found in violation of the Food Sanitation Law are re-shipped, destroyed or otherwise disposed of.

In addition, the following must also be presented upon importation where appropriate:

Foods, etc.	Accompanying Documents	Remarks
Meat and viscera of animals (cattle, horses, pigs, sheep, goats and water buffalo) and poultry and products manufactured from these items.	A sanitation (health) certificate on inspection results, which is issued by a government organization of the exporting country.	Mandatory (Food Sanitation Law, Article 5, 2)
Shellfish	A sanitation (health) certificate including information on species of fish, sea area of fishing, etc., which is issued by an official organization of the exporting country.	Mandatory (E.V. Notice No. 7 of March 3, 1984)
Large Peanuts	A certificate showing negative results of an aflatoxin test, which is issued by a government or official organization of the exporting country.	If such a certificate is not submitted, an aflatoxin test will be conducted when imported. (E.F. Notice No. 311 of June 18, 1971)

3. Other Documents - For processed foods which are imported for the first time, documents containing more detailed information on raw materials and ingredients, manufacturing process, etc. than those stated in the import notification should be attached.

Heat Processing:

If the product is heat processed, a brief description of the production or processing method, including the

temperature and length of time of heat processing, should be provided to MHLW to determine compliance with Japanese manufacturing standards.

Note: U.S. Laboratories Approved by the Government of Japan

The Ministry of Health, Labor, and Welfare (MHLW) has certified specific U.S. laboratories to test foods and beverages for compliance with Japan's Food Sanitation law for export to Japan. U.S. products will not need to be tested upon arrival in Japan if the shipment is accompanied by an analytical certificate from a laboratory that has been approved by MHLW. The certificate issued by the U.S. laboratory must be complete and satisfactory to MHLW and no additional tests for the products will be required by MHLW when the product is inspected at the port of entry. A full list of MHLW approved U.S. laboratories is provided as APPENDIX II.

VII. OTHER SPECIFIC STANDARDS

Genetically Modified Foods

The Government of Japan requires an environmental and food safety assessment of genetically modified products prior to importation in Japan. No foods or beverages or their ingredients may contain materials produced through recombinant DNA techniques that have not been approved by the Government of Japan.

MHLW coordinates the Government of Japan's food safety assessment through guidelines implemented by the Food Sanitation Research Council task force which examines biological characteristics and performs a risk analysis of the potential impact on public health. MHLW maintains a science-based approval process, with 35 varieties of genetically modified plants approved to-date, including soybeans, canola, corn, potatoes, cotton, and tomatoes.

Effective April 1, 2001, MHLW began monitoring imports for unapproved varieties of genetically modified products to enforce its zero tolerance for varieties whose safety has not been confirmed. Any shipment found to contain an unapproved variety may not be imported into Japan. In Japanese fiscal year 2001 (April 1, 2001 - March 31, 2002), MHLW is conducting random testing for unapproved varieties within the following items: soybeans (CP4EPSPS), corn (CBH351, (StarLink)), papaya (55-1), and potatoes (NewLeaf Plus and New Leaf Y).

MAFF Environmental and Feed Safety Assessments

Separately, MAFF conducts a mandatory environmental safety assessment and a voluntary feed safety assessment (where appropriate). MAFF has confirmed the environmental safety of 59 plants produced through biotechnology, including soybeans, corn, rapeseed, cotton, tomatoes, rice, petunia, melon and carnations.

For more information regarding the Government of Japan's regulatory approach to biotechnology, please refer to GAIN report JA0128.

Meat and Meat Products:

Fresh, prepared or preserved meat and meat products must be accompanied into Japan by U.S. Department of Agriculture, FSIS Form 9290-1 "Certificate to Export to Japan" and FSIS Form 9060-5 (formally MP Form

130) “Meat and Poultry Export Certificate of Wholesomeness.” These certificates are issued at the slaughtering or processing facility by a qualified USDA meat and poultry inspector. For more information, contact the Food Safety Inspection Service, Export Coordination Branch, Room 0036-South Building, Washington, D.C. 20250, (202)447-9051.

Fruits and Vegetables and Unprocessed Grain Products:

Fresh, uncooked, or partially dehydrated fruits and vegetables and unprocessed grain products must be accompanied by a USDA Phytosanitary Certificated PPQ Form 577. Certain fresh fruits and vegetables are currently prohibited under Japan’s quarantine law, including apricots, bell peppers, cabbage, chillies, eggplant, peaches, pears, plums, potatoes, radishes, sweet potatoes and yams. For more information contact the Animal and Plant Health Inspection Service (APHIS), Plant Protection and Quarantine, Regulatory Services Staff, 6505 Belcrest Road, Hyattsville, Maryland 20782, (301)436-8794.

Frozen Fruits and Vegetables which are permitted entry:

Those frozen fruits and vegetables which are permitted entry by the Japanese government in its fresh form (not heated prior to freezing) may be self-certified by the U.S. processor, exporter or state department of agriculture. Self-certification requires that the following information be placed on the shipper’s invoice which will accompany the product:

1. Date of product freezing;
2. Temperature of freezing (at least zero degrees Fahrenheit);
3. Name and signature of responsible company official or representative;
4. Title of company;
5. Date of signature;
6. Name of company;
7. Product description;
8. Quantity of product being shipped.

Frozen Fruits and Vegetables which are prohibited entry:

Those frozen fruits and vegetables which are prohibited import to Japan in their fresh (raw) state must be certified by the USDA Agricultural Marketing Service (AMS) and Form FV 146, FV 147 or FV 149 “Certificate of Quality and Condition” must accompany the product to Japan. For more information, contact AMS, Processed Products Branch, Fruit and Vegetable Division, Room 0726-South Building, Washington, D.C. 20250, (202)447-4693.

VIII. COPYRIGHT/TRADEMARK LAWS

International trademarks are not protected in Japan. Trademarks must be registered by the Patents, Trademarks and Licensing Office in Japan. The first applicant for a trademark is entitled to its registration.

IX. IMPORT PROCEDURE

Firms interested in importing food, food additives, container-packages or apparatus to Japan must submit a

“Notification Form of Food Importation” to the Food Sanitation Inspection Section of the Quarantine Station, Ministry of Health, Labor, and Welfare. The Quarantine Station will examine the product to determine if it conforms to the Japanese Food Sanitation Law, upon notification. Foods which are required to be examined will be inspected on the spot at the designated bonded warehouse. Samples will be taken and forwarded for laboratory analysis.

Once examined and found to be in compliance with Japanese food regulations, the food is allowed entry into Japan. If the food requires no examination and is found to be in compliance with the Japanese Food Sanitation Law upon review of the Notification Form, the form is stamped.

APPENDIX I -CONTACT INFORMATION FOR IMPORT DUTIES, LABELING, AND IMPORT REQUIREMENTS

The following are names and address of offices you can contact to receive detailed information on regulations and requirements to import to Japan.

Import Duties

The Tokyo Customs Office (TCO) will provide advance ruling on your product’s import duties. An official ruling on the tariff category to determine the tariff rate and applicability of imports quotas could be obtained by providing product samples to:

Customs Counselor’s Office
(ZEIKAN SODANKAN SHITSU)
Tokyo, Customs Office
5-5-30, Konan, Minato-ku
Tokyo
Tel: 81-3-3472-7001

Labeling Regulations and Health Standards are administered by:

Standards Division
Ministry of Health, Labor, and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku
Tokyo
Tel: 81-3-3595-2341

Additional Assistance can be obtained by contacting:

Agricultural Affairs Office
U.S. Embassy
UNIT 45004, Box 226

APO AP 96337-0001
 Tel: 81-3-3224-5102
 Fax: 81-3-3589-0793

APPENDIX II-DIRECTORY OF CERTIFIED LABORATORIES

A. Official Laboratories

Oregon Department of Agriculture Export Service Center Suite 320 Albers Mill Building 1200 NW Front Ave., Portland, Oregon 97209-2898 Phone: (503) 229-6557 Fax: (503) 229-5933	California Department of Food And Agricultural Chemistry Laboratory Service 3292 Meadowview Road Sacramento, CA 95832 Phone: (916) 262-1549 Fax: (916) 262-1572
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B. Registered Laboratories

Cargill Analytical Service Neosho Laboratory Crowder Industrial Park 4301 Doniphane Drive Neosho, MO 64850 phone: 417-451-5973 fax: 417-451-5478	Midwest Research Institute 425 Volker Boulevard Kansas City, MO 64110 phone: 816-753-7600 fax: 816-753-8420
OMIC USA Inc. 1200 N.W. Front Avenue Suite 100 Portland, OR 97209 phone: 503-224-5929 fax: 503-223-9436	ABC Research Corporation 3437 SW 24 th Avenue Gainesville, Florida 32602 phone: 904-372-0436 fax: 904-378-6483
Michelson Laboratories, Inc. 6280 Chalet Drive Commerce, CA 90040 phone: 562-928-0553 fax: 562-927-6625	Bolin Laboratories, Inc. 17631 N. 25 th Avenue Phoenix, Arizona 85023 phone: 602-942-8220 fax: 602-942-1050

<p>Columbia Food Laboratories, Inc. 36740 East Historic Columbia River Highway P.O. Box 353 Corbett, OR 97019 phone: 503-695-2287 fax: 503-695-5187</p>	<p>Food Products Laboratory, Inc. 12003 NE Ainsworth Cir. Suite 105 Portland, OR 97220-1099 phone: 503-253-9136 fax: 503-253-9019</p>
<p>West Coast Food Center 12423 NE Whitaker Way Portland, OR 97230 phone: 503-254-5143 fax: 503-254-1452</p>	<p>ACTS Testing Labs. Inc. 100 Northpointe Parkway Buffalo, NY 14228-1884 phone: 716-505-3300 fax: 716-505-3301</p>
<p>C. L. Technology, Inc. 280 North Smith Ave Corona, CA 91720 phone: 909-734-9600 fax: 909-734-2803</p>	<p>Silliker Laboratories of Illinois, Inc. 1304 Halsted Street Chicago Heights, IL 60411 phone: 708-756-3210 fax: 708-756-2898</p>
<p>Primus Laboratories 3130 Skyway Dr., Suite 308 Santa Maria, CA 93455 phone: 805-922-0055 fax: 805-922-2462</p>	<p>The National Food Laboratory, Inc. 6363 Clark Avenue Dublin, CA 94568-3097 phone: 510-828-1440 fax: 510-833-8795</p>
<p>Irvine Analytical Laboratories, Inc. 10 Vanderbilt Dr. Irvine, CA 92618 phone: 714-951-4425 fax: 714-951-4909</p>	<p>Central Analytical Laboratories, Inc. 101 Woodland Hwy, Belle Chasse Louisiana 70037 phone: 504-393-5290 fax: 504-393-5270</p>
<p>ANRESCO, Inc. 1370 Van Dyke Avenue San Francisco, CA 94124</p>	

Laboratories Certified by ATF for the Analysis of Wine for Export

Beringer Wine Estates 1000 Pratt Avenue P.O. Box 111 St. Helena, CA 94574	Fetzer Vineyards 12625 East Side Road P.O. Box 611 Hopland, CA 95449
Gibson Wine Company 1720 Academy Sanger, CA 93657	Brown-Forman Beverages Worldwide 850 Dixie Highway (40210) P.O. Box 1080 Louisville, KY 40201
Glen Ellen Carneros Winery 21468 8th Street East P.O. Box 1636 Sonoma, CA 95476	Canandaigua Wine Co., Inc. 116 Buffalo Street Canandaigua, NY 14424-1086
Golden State Vintners 38558 Road 128 P.O. Box 39 Cutler, CA 93615	Canandaigua Wine Co., Inc. Mission Bell Winery 12667 Road 24 P.O. Box 99 Madera, CA 93639
Joseph E. Seagrams & Sons, Inc. Westchester Technical Center 103 Corporate Park Drive White Plains, NY 10604-3877	Canandaigua Wine Co., Inc. Riverland Vineyards 800 South Alta Street P.O. Box 780 Gonzales, CA 93926
Mogen David Wine Corporation 85 Bourne Street P.O. Box 1 Westfield, NY 14787	ETS Laboratories 899 Adams Street St. Helena, CA 94574
Meridian Vineyards P.O. Box 3289 7000 Highway 46 East Paso Robles, Ca 93447	NYSSA Analytical Laboratories 141 Suburban Road, Suite C-4 San Luis Obispo, CA 93401
Seagram Chateau & Estate Wines Co. P.O. Drewes 500 8445 Silverado Trail Ratherford, CA 94573	E & J Gallo Winery P.O. Box 1130 Modesto, CA 95353
Northwest Wine Consultants 509 Merclyn Lane Zillah, WA 98953	Robert Mondavi Winery P.O. Box 106 Oakville, CA 94562

Sutter Home Winery, Inc. P.O. Box 248 St. Helena, CA 94574	Scott Laboratories, Inc. 2220 Pine View Way P.O. Box 4559 Petaluma, CA 94955-4559
United Distillers & Vintners North America 903 West 143 rd Street Plainfield, IL 60544	Bronco Wine Company 6342 Bystrum Road Ceres, CA 95307
Vinquiry, Inc. 7795 Bell Road Windsor, CA 95492	Silverado Vineyards 6121 Silverado Trail Napa, CA 94558
The Wine Group, Inc. 17000 East Highway 120 P.O. Box 897 Ripon, CA 95366	Golden State Vintners 38558 Road 128 P.O. Box 39 Cutler, CA 93615
Stimson Lane Vineyards & Estates Highway 221 P.O. Box 231 Paterson, WA 99345-0231	Stimson Lane Vineyards & Estates 14111 NE 145 th Street Woodinville, WA 98072
Domaine Chandon One California Drive Yountville, CA 94599	Canandaigua Wine Company, Inc. Turner Road Vintners 4614 West Turner Rd.
Golden State Vintners 8418 So. Lac Jac Avenue Parlier, CA 93648	Peak Wines International 22281 Chianti Road Geyserville, CA 95441
Stag's Leap Wine Cellers 5766 Silverado Trail Napa, CA 94558	The Wine Lab 477 Walnut St. Napa, CA 94559

Laboratories Certified by ATF for the Analysis of Distilled Spirits for Export

Barton Brands, Ltd. P.O. Box 788 Barton Road Bardstown, KY 40004	Jim Beam Brands Company Highway 245 Clermont, KY 40110
Brown-Forman Beverages Worldwide 850 Dixie Highway (40210) P.O. Box 1080 Louisville, KY 40201	Joseph E. Seagrams & Sons, Inc. Westchester Technical Center 103 Corporate Park Drive White Plains, NY 10604-3877

E & J Gallo Winery P.O. Box 1130 Modesto, CA 95353	Leestown Company, Inc. 1001 Wilkinson Blvd. Frankfort, KY 40601
ETS Laboratories 899 Adams Street St. Helena, CA 94574	United Distillers & Vintners North America 903 West 143 rd Street Plainfield, IL 60544
Grain Processing Corporation 1600 Oregon Street P.O. Box 349 Muscatine, IA 52761	Grain Processing Corporation 2000 South Mayville Road Washington IN 47501
Vinquiry, Inc 7795 Bell Road Windsor, CA 95492	

APPENDIX III - WORLD TRADE ORGANIZATION (WTO) INQUIRY POINT

Each member government is responsible for the notification procedures associated with agreement under the World Trade Organization (WTO). Examples here relate to the Sanitary, PhytoSanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. WTO obligations include notifying any trade significant proposals which are not substantially the same as international standards to the WTO; providing copies of the proposed regulation upon request; allowing time for comments; and also to provide upon request copies of other relevant documents on existing regulations related to food and agriculture. Information on the country's regulations, standards and certification procedures can also be obtained through the Inquiry Point(s) listed below:

(a) Standards Information Service

First International Organization Division
Economic Affairs Bureau
Ministry of Foreign Affairs
2-2-1
Kasumigaseki, Chiyoda-ku
Tokyo

Telephone: 03 (3580) 3311
International + (81) 3 3580 3311

Telefax: (03) 3503 3136
International + (81) 3 3503 3136

(b) Standards Information Service

Information Service Department
Japan External Trade Organizations (JETRO)
2-2-5
Toranomon, Minato-Ku

Tokyo

Telephone: 03 (3582) 6270
International + (81) 3 3582 6270

Telefax: 03 (3589) 4179
International + (81) 3 3589 4179

In relation to the services of these two bodies, a Standard Agreement Office has been established in the Ministry of Foreign Affairs (MOFA).

Inquires can be made in a GATT language.